

OCEAN BOULEVARD

Bistro and Martini Bar * MP 2.5 * Kitty Hawk
New Year's Eve 2023! * Sample Menu *
This menu, while near completion, is subject to minor changes based on product availability and chef's whim

5 Course Celebratory Menu for \$95 per Person, \$135 with Paired Wines

Amuse Bouche (2): Crisp Shortbread Cookie w/Goat Cheese & bright fruit (chef's choice)
– and – Spiced, seared Duck Breast *on* crisp Wonton *with* Sesame Slaw + Orange-Black Garlic Vinaigrette
Upgraded Glass of quality Sparkling Wine TBD

Thai Red Curry Shrimp & Mussels

Kaffir Lime & Coconut Milk, Julienne Vegetables, fresh Basil + Seasoned Rice

Two Bone Lamb Chop

Curried Butternut Squash Puree, Wild Grains & Vegetables, Merguez Sausage + Red Wine-Star Anise Syrup

Seared Sea Scallops

Red Potatoes, Cauliflower Puree, Crème Fraiche + Caviar

Porcini seared New York Strip Carpaccio

Smoked Onion & Caper Relish, Grain Mustard + soft boiled Egg

Trimbach Pinot Blanc, Alsace, France '19 – or – Specially Selected Pinot Noir, light style, TBD

Humboldt Fog & Prosciutto Salad

Field Greens, grilled Apples, Almonds + Honeyed Orange-Champagne Vinaigrette

Caesar Salad

Romaine, Arugula, Sundried Tomato Relish, smoked Pork Belly Lardons
+ Pecorino Cheese & Classic OB Caesar Dressing

Lobster & Shrimp Bisque

roasted Mushrooms, Parsley + Lemon-Chive Crème Fraiche

Braised Lamb & Rosemary Stew

Root Vegetables, light Cream + crisp Potato

Herb Crusted Faroe Island Salmon

Tuxedo Lentils, Lobster Oil poached shrimp, Rapini, sweet Onions & Carrots + house made Chive Ricotta

Braised Venison Osso Buco

Mirepoix Vegetables, wilted Greens + rich Tomato & Natural Reduction + fried Ricotta Gnocchi

Grilled Beef Tenderloin

Pecorino Potato Gratin, Fennel creamed Greens + Red Wine Reduction & Truffle Oil

Seared Rockfish Fillet

smashed & fried Fingerling Potatoes with Smoked Bacon, Spinach & roasted Red Pepper
stewed Oysters *in* light Pecorino Cream

Heather's pick creamy California Chardonnay – or – Paul Hobbs' Crossbarn Cabernet Sauvignon, Sonoma 2019

Peppermint Bark Cheesecake *with* Chocolate Ganache & crushed Peppermint Candy

Dark Chocolate Torte *with* fresh Raspberries

Vanilla Espresso Crème Brulee

Egg Nog Cake *with* Bourbon Pecan Ice Cream

Pavlova *with* macerated Berries (*gluten free*)

Rich, viscous White Late Harvest Wine TBD - or – bright Ruby Port TBD